

APPETIZERS

YAKITORI	marinated chicken on skewers	6
TEMPURA	tempura battered shrimp and vegetables	7
NEGIMAKI	beef slices wrapped with scallion in teriyaki sauce	9
EDAMAME +	boiled soy beans with sea salt	5
CRISPY EDAMAME +	lightly fried soy beans with sea salt	6
AGE TOFU	crispy fried tofu with bonito flakes in tempura sauce	6
HANABI SHRIMP	fried tempura shrimp bites with sweet and spicy sauce	6
WINE LOVERS	mascarpone cheese and honey served with japanese rice cracker on top	5
SAIKYO CHILEAN SEABASS	marinated and grilled filet in light miso sauce with sauteed broccoli, onion and tomato	14
BRAISED LAMB	lamb chops with shiitake mushroom and asparagus in apple-sake sauce	15
ENOKI BACON	bacon wrapped with enoki mushrooms and jalapeños in spicy teriyaki sauce	10

SUSHI BAR APPETIZERS

KORO-KORO SASHIMI	tuna, yellowtail or salmon cubed sashimi with koro sauce and tobiko	7
GRAPEFRUIT YELLOWTAIL	seared yellowtail with grapefruit, chives, Japanese chili pepper and daikon radish and grapefruit sauce	9
SALMON CARPACCIO	sesame-marinated salmon sashimi topped with avocado cream sauce and herbs	8
HAWAIIAN POKE	tuna sashimi, potato crisps, pineapple and onion on bed of organic greens with sesame oil and seaweed salad	12
TUNA ARUGULA	tuna sashimi rolled with arugula and avocado paste	9
SPICY YELLOWTAIL	thin sliced yellowtail topped with jalapeno in yuzu soy sauce	9
TUNA TARTARE	marinated chopped tuna with avocado, scallion and kaiware radish sprouts	9
TORO PLATTER	six pieces of toro sashimi with fresh mango slices, avocado paste, herb mayo, ponzu sauce and tobiko	15

+ INDICATES VEGETARIAN

SOUP

MISO	soy paste soup in homemade bonito dashi broth with tofu, seaweed, and scallions	3
MUSSEL	steamed mussels in a light spicy broth	8

SALAD

HOUSE MIDORI +	mixed field greens, cucumbers, grape tomatoes and avocado with house citrus dressing	6
SEAWEED +	seaweed with cucumbers	6
CALAMARI SALAD	crispy calamari, onions, ginger, and grape tomatoes over organic greens with yuzu dressing	11

NOODLES & UDON

SHRIMP TEMPURA UDON OR SOBA	served hot or cold	14
NABE YAKI UDON	vegetables, chicken, shrimp tempura, clam, egg and noodles in homemade dashi broth	16

ENTRÉE

all entrees are served with bowl of rice and choice of miso soup or side salad
*substitutions extra

BEEF/CHICKEN/PORK

BEEF TERI	8 oz. prime sirloin teriyaki steak	23
CHICKEN TERI	grilled chicken breast with teriyaki sauce	17
CHICKEN KATSU	breaded chicken cutlet served with tonkatsu sauce	17

SEAFOOD

TEMPURA	tempura batter-fried shrimps and vegetables	17
SHRIMP TEMPURA	tempura batter-fried shrimps	19
SALMON TERI	salmon filet grilled with teriyaki sauce	20
SAIKYO CHILEAN SEABASS	marinated and grilled in light miso sauce	28

VEGETARIAN

VEGETABLE TEMPURA +	tempura battered vegetables	14
TOFU TERI +	lightly fried tofu and mixed vegetables with teriyaki sauce	14

SUSHI & SASHIMI

ala carte sushi 1 piece per order, sashimi 2 pieces per order

Tuna (maguro)	3.5	Fresh Salmon (sake)	3
Toro (seasonal)	mkt	Shrimp (ebi)	3
Yellow Tail (hamachi)	3.5	Sweet Shrimp (ama-ebi)	mkt
Spanish Mackerel (sawara)	2.5	Scallop (hotategai)	3
Salmon Roe (ikura)	3	Mackerel (saba)	2.5
Flying Fish Roe (tobiko)	2.5	Fluke (hirame)	3
Sea Urchin (uni)	4.5	Squid (ika)	2.5
Egg Cake (tamago)	2.5	Octopus (tako)	3
Smoked Salmon	3.5	Eel (unagi)	4.5
Striped Bass	3		

CLASSIC SUSHI ROLLS OR HAND ROLL

priced per roll

Tuna Roll or Salmon Roll	5	Vegetable Roll +	7
Tuna Avocado Roll	7	Shrimp Tempura Roll with Tobiko	8
Spicy Tuna Roll or Spicy Yellow Tail Roll	6.5	Yellow Tail with Scallion Roll	8
Salmon Skin Roll with Cucumber	6	California Roll with Tobiko	6
Spicy Salmon Roll	6	Sweet Potato Tempura Roll	5.5
Spicy Crab Roll with Cucumber	6.5	Philadelphia Roll	6.5

CHEF'S SPECIAL ROLLS

RAINBOW ROLL	tuna, salmon, yellow tail, avocado, cucumber and crab stick	11
DRAGON ROLL	eel, cucumber topped with avocado	14
SPIDER ROLL	soft shell crab and cucumber with tobiko	11
CRAZY HORSE ROLL	tuna, yellow tail, salmon, avocado & tobiko	11
LOBSTER TEMPURA ROLL	lobster tempura, cucumber and tobiko	14

SUSHI BAR ENTRÉE

served with miso soup or side salad *substitutions extra

SUSHI	8 pieces assorted sushi and tuna roll or california roll	24
SASHIMI	15 pieces assorted sashimi served with rice	26
COMBO FOR 1	5 pieces sushi and 9 pieces sashimi with california roll	29
COMBO FOR 2	10 pieces sushi and 18 pieces sashimi and choice of damo creation roll	63
SPICY ROLL COMBO	spicy tuna, spicy salmon, spicy yellowtail	17
VEGETARIAN PLATE +	vegetable sushi and cucumber-avocado roll	15

+ INDICATES VEGETARIAN

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Checks preferably cannot be split more than 3 ways on parties of 10 or more. Guests choosing to bring in desserts are subject to a cake cutting fee.

DAMO SUSHI CREATIONS

OCEAN ON THE VINE ROLL	salmon tempura, shiso leaves, chili pepper, garlic, topped with lemon mayo, sundried tomatoes and kaiware sprouts	14
SAKURA ROLL	shrimp tempura and cucumber inside topped with spicy tuna, two types of tobiko and eel sauce	15
EEL SPECIAL ROLL	shrimp tempura and cucumber inside topped with eel, avocado and eel sauce	17
TOKYO ROSE	spicy crunchy salmon and cucumber inside topped with tuna sashimi, scallions, kaiware sprouts and miso sauce	15
SPICY MISTLETOE	spicy salmon and avocado with corn flake crunch inside topped with lightly seared peppercorn tuna, lemon-mayo, eel sauce and scallions	16
MANGO SENSATION	shrimp, cilantro, avocado, mango and tempura flakes, topped with sliced mango, fluke, tobiko, ponzu sauce and lemon mayo	15
GOLDEN FLAME	yellowtail, jalapeno, and scallion inside topped with lightly seared tuna and yuzu tobiko drizzled with sweet yuzu sauce	16
BLUE OCEAN ROLL	spicy crunchy salmon with cucumbers and kaiware sprouts inside topped with lobster salad, scallions, eel sauce and blue curacao-wasabi-mayo sauce	15
RISING SUN ROLL	rice cracker battered scallop with tomato inside topped with seared marinated yellow tail, french vinaigrette and peppercorn mayo garnished with chives	16
TWILIGHT ROLL	shrimp tempura, shiitake mushroom and jalapeno inside, topped with cod roe, fried potato crisps, french vinaigrette and seaweed powder	13
BLACK PEARL	mango, kaiware, salmon, jalapeño, fried crab sticks, topped with black tobiko, yuzu sauce and spicy mayo	14
LILY OF THE VALLEY	shrimp tempura, jalapeno, kaiware sprouts inside, topped with scallop, kiwi slices, yuzu tobiko and Pallini limoncello sauce	16
THE BONFIRE ROLL	spicy tuna with rice cracker crunch topped with smoked salmon, jalapeno, french vinaigrette and tempura flakes	13
BLOOMING SHIITAKE +	sweet potato tempura and shiso leaves topped with shiitake, avocado, crispy chili-garlic, and lemon mayo, with yuzu vinaigrette dipping sauce	14

Brown Rice Available: all dishes including sushi may be substituted with brown rice. Chef Okamura blends Japanese brown rice with 50% premium haiga rice. Brown rice upcharge is \$1.00 per roll or bowl and .25¢.